



BOXING DAY LUNCH CARVERY MENU 26th December 2024 | 3 Courses £55 | Children u12 £30

Starters

Parsnip Soup V GF VGN

With Parsnip crisp.

Clarendon Prawn Cocktail @

Served in a glass on a bed of avocado and iceberg chiffonade with Mary Rose sauce.

Venison, Pork & Pancetta Terrine @

Plum & apple chutney, pea shoots & balsamic glaze

Baked Goats Cheese & Beetroot Salad GF

With walnut & orange dressing.

Carvery Roasts

Roast Topside of Beef

Yorkshire pudding and creamed horseradish.

Roast Leg of Lamb

Yorkshire pudding and mint sauce.

Roast Turkey Breast

Chipolata wrapped in bacon and chestnut and cranberry stuffing. GF Stuffing & gravy available.

Roast Chopped End Pork

With apple sauce and crackling.

Served with Roast Potatoes, Honeyed Parsnips, Baton Carrots, Sautéed Brussels Sprouts, Cauliflower Cheese & Gravy.

GF Gravy also available

Fish & Vegetarian

Baked Fillet of Seabass

New potatoes, buttered spinach chive and a saffron velouté.

GF Without sauce.

Nut Roast 💟

Nut Roast Served with an Arrabbiata sauce.

Dessert

White Chocolate & Raspberry Cheesecake

With raspberry coulis.

Citrus Lemon Tart

Crème fraiche & candied citrus peel.

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

Chocolate Mousse @

Mocha sauce, cocoa nib tuiles & kumquat compote

Followed by Coffee













